

Christmas Party Nights 2015

Available 4th 5th 11th 12th 18th 19th December

Served 7.00 – 8.00pm

For Parties of 8 or more – Pre-orders Required

Menu

***** Starters *****

Roasted Tomato and Pepper Herb Soup
with a cream swirl and crusty roll (V)

Prawn Cocktail

Juicy prawns on bed of lettuce with diced cucumber and tomato, draped in Marie Rose Sauce and sprinkled with paprika, served with buttered granary bread

Melon Fans

served with a fruit compote (V)

Home-made Chicken Liver Paté

with dressed mixed leaves, Melba toast and onion marmalade

***** Mains *****

Traditional Roast Turkey

served with gammon, pigs in blankets, seasonal stuffing, roast potatoes, seasonal vegetables and a rich jus

Roasted Topside of Beef

Yorkshire pudding, roast potatoes, seasonal vegetables and a rich jus

Oven Baked Salmon Fillet

with lemon and dill cream sauce, seasonal vegetables and potatoes

Caramelised Red Onion and Goats Cheese Tart

Short crust pastry case filled with sweet red onions and topped with creamy goats cheese then oven baked, served with a cranberry compote and seasonal vegetables and potatoes (V)

***** Desserts *****

Traditional Christmas Pudding

with rum sauce or custard

Chocolate and Raspberry Roulade

made with Belgian chocolate and filled with fresh cream and raspberries

Lemon Torte

A refreshing light dessert in a sweet butter pastry

To include disco, party hats, crackers, balloons and party poppers £23.50

Other party nights available excluding disco £22.50

Subject to change without prior notice

The Old Quay House Inn Griggs Quay Lower Lelant Hayle TR27 6JG Tel: 01736 753445

Christmas Party Night Menu
4th 5th 11th 12th 18th 19th December 2015
Please complete this form with details of your order

Booking in name of.....

Address.....

Email.....

Telephone No/s.....

Date of Booking..... No. in party.....

Arrival Time..... for a Sit Down Time of.....

Deposit taken £..... Balance outstanding £..... Payable by.....

Terms and conditions to make everything go smoothly.		Starters			Mains			Desserts				
<ul style="list-style-type: none"> ❖ Decide on the time you would like your table and how many people will be attending. ❖ Check availability with us. ❖ To confirm a booking we require a non refundable deposit of £10.00 per person, with full and final payment 21 days prior to your booking. ❖ Please also let us know if you have any special dietary requirements at the time of booking. ❖ Fill in the pre-order form as soon as you can, but NO later than 21 days prior to your booking. ❖ Confirmation for the deposit and the balance due date will either be sent to you by letter, emailed or on your copy of this booking form given to you at the time of booking. 		Roasted Tomato and Pepper Herb Soup	Prawn Cocktail	Melon Fans	Home-made Chicken Liver Paté	Traditional Roast Turkey	Roasted Topside of Beef	Oven Baked Salmon Fillet	Caramelised Red Onion and Goats Cheese Tart	Traditional Christmas Pudding with rum sauce or custard	Chocolate and Raspberry Roulade	Lemon Torte
Names and menu choices												
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12												

All our gravies are gluten free. Gluten free bread, sausage and Yorkshire pudding are available on request.
If there are any other dietary requests, please ask at the time of booking and highlight with your pre-order.